



Clemson Sandhill Farmers Market

Let the Buyer be Well Informed

I remember once reading an article by Alan M. Weinberger published in The Maryland Law Review. The title of Mr. Weinberger's work was "Let the Buyer Be Well Informed? - Doubting the Demise of Caveat Emptor". One of tenets referenced by Mr. Weinberger is that buyers and sellers occupied equal bargaining positions and shared an equal opportunity to inspect the quality of property and discover defective conditions before the transfer of title. Now if you have bothered to read this far you are probably wondering what this has to do with the farmers market. Everything.

You have options when making purchases at any farmers market. Some vendors sell only what they personally grow. Other entrepreneurs offer products grown by someone other than themselves. These items may be offered to supplement the products from their own farm, provide availability to the consumer for those items not available in the region, offer goods not in season or as the seller's primary source.

All sellers provide an important service. I would hope that you always look for South Carolina Certified and support the US Department of Agriculture's "Know your Farmer, Know your Food" initiative. Please enjoy the market and invite your friends to join in the experience. Know that you have choices and make an informed decision when purchasing. Our vendors will happily explain where their products originate. Happy shopping and thank you for your patronage.

June Schedule

Keith Tracy	2
Keith Tracy	9
Flag Day: Wear your Red, White and Blue	16
Keith Tracy	23
Keith Tracy	30



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Featured Vendor-The Veggie Patch

Ask Mandy Churchwell what she has for sale today and each fresh vegetable may have its own story. Mandy not she and her parents her relatives and friends in season long supply of corn each 2 weeks a new crop cantaloupes or a little taste peanuts another relative affair. Many farmers work



and Mandy provides a perfect outlet for their crops. Come visit Mandy and the rest of our great vendors each Tuesday at the Sandhill Market.

only offers produce from the farm operate, but from farms owned by the Neeses area. Whether it's the from an uncle that plants so that matures, the late season fresh of the hundreds of acres of harvests, it's a friends and family fulltime jobs in addition to farming

Market Flash

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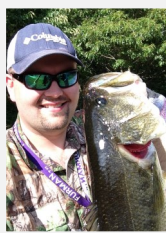
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Clemson Sandhill Fish Club Recent Catches of Note



The 2015 season operates until mid-December and there are still memberships available. The three categories of membership are individual, family and senior. You can read all about the program and even apply on line by visiting our website. [Please click here to be directed to the webpage.](#) You can also stop by the Famers Market information center on market days and talk to Stan Perry about the program. Limited number of memberships still available. Don't miss out.



Support Your Local Famers Markets

While we hope to see you every Tuesday afternoon during the season there are other Farmers Markets in the area which need your support. You will find many of our vendors at these fine markets as well.

Wednesday: [Blythewood Market](#)

Thursday: [Lake Carolina](#)

Saturday: [Kershaw Market](#)

Saturday: [Soda City Market](#)

Market Photos - May 26th



The Sandhill Farmers Market... where fun, food, and community come together.

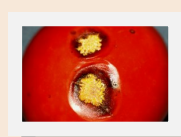
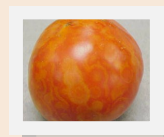
Gardening Tip of the Week What's Wrong with my Tomatoes?

Tomatoes (*Solanum lycopersicum*) can be grown on almost any moderately well-drained soil type. A good supply of organic matter can increase yield and reduce production problems. Tomatoes and related vegetables, such as potatoes, peppers and eggplants, should not be planted on the same land more than once in three years. Ideally, any cover crop or crop preceding tomatoes should be members of the grass family. Corn, an excellent rotation crop with tomatoes, supplies large amounts of organic matter and does not promote the growth of disease organisms that attack tomatoes. Certified seeds and plants are recommended and should be used whenever possible.

Bacterial wilt or Southern bacterial blight is a serious disease caused by *Ralstonia solanacearum* (formerly *Pseudomonas solanacearum*). This bacterium survives in the soil for extended periods and enters the roots through wounds made by transplanting, cultivation or insects and through natural wounds where secondary roots emerge. Disease development is favored by high temperatures and high moisture. The bacteria multiply rapidly inside the water-conducting tissue of the plant, filling it with slime. This results in a rapid wilt of the plant, while the leaves stay green. If an infected stem is cut crosswise, it will look brown and tiny drops of yellowish ooze may be visible.

Prevention & Treatment: Control of bacterial wilt of plants grown in infested soil is difficult. Rotation with non-susceptible plants, such as corn, beans and cabbage, for at least three years provides some control. Do not use pepper, eggplant, potato, sunflower or cosmos in this rotation. Remove and destroy all infected plant material. Plant only certified disease-free plants. The cultivar Kewalo is partially resistant to bacterial wilt, but is an uncommon cultivar. Chemical control is not available for this disease.

[Read the entire article by clicking here.](#)



Easy Perfect Peach Cobbler

6 cups sliced peaches
1 tablespoon lemon juice
1 cup self-rising flour

1 cup sugar

1 egg

6 tablespoons butter, melted
Place slice peaches in a baking dish and sprinkle with lemon juice. Mix the flour, sugar and egg until crumbly. Spread this mixture over the peaches. Pour

melted butter over the top and bake at 375 for 30-35 minutes.

Find more recipes below or submit your own!

[Courtesy of the SC Peach Council](#)



See how many of these ingredients you can find at the Sandhill Farmers Market!

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Our Market Supporters: [AgSouth Farm Credit](#), [Columbia NE Kiwanis](#), [Spring Valley Rotary Club](#),

Listing of 2015 Farmers Market Vendors

The Sandhill Farmers Market is fortunate to have the participation of so many quality vendors. Their selections run the gamut from fresh produce, fruits, seafood, wood crafts, fabric crafts, baked good, plants, shrubbery, natural personal care products, prepared foods and more. Some vendors are with us for the entire 30 week season, some for half of the season and others on a week to week basis. Following you will find a listing of the hard working entrepreneurs waiting to greet you. All of those in ***bold italics*** have links built in. Please note that not all vendors are able to participate in every market.

Name
<i><u>Asya's Organic Farms</u></i>
Isom's Delights
<i><u>The Peanut Man</u></i>
<i><u>The Crescent Olive</u></i>
Charleston Cooks
Junior Chefs
AAA Greenthumb
Martin Farms Produce
Kurt's Kitchen
Paparazzi Jewelry
<i><u>The Belgian Waffle Truck</u></i>
Bee My Honey
<i><u>Chill Out Pops</u></i>
Lexington Shades of Green
Penny's Quilts and Gifts
<i><u>Lane Specialty Gardens</u></i>
<i><u>Sunny Cedars Farm</u></i>
CSD Enterprises
The Veggie Patch
It's My Sister's Fault
<i><u>January Remington</u></i>

Name
S.W. Shumpert Farm & Ice Cream
Whimsical Upscale
<i><u>Trail Ridge Farm and Dairy</u></i>
Ms. Zessie's Specialties
<i><u>Jamerry Nails</u></i>
Lem's Farm Shop
<i><u>Doswell Farm</u></i>
J's Concessions
<i><u>Livingston Farms</u></i>
Ashley's
<i><u>Old McCaskill's Farm</u></i>
The Bird Man
<i><u>Nanna's Naturals</u></i>
Conyer's Farms of Kingstree
<i><u>Company of OHS</u></i>
<i><u>The Shrimp Guy</u></i>
<i><u>Boutique Poulet</u></i>
Bradham Farms
Judith's Hands
Isom's Delights
Cakes and More by Angela



<i><u>Congaree Milling</u></i>	Judith's Hands
<i><u>Leesville Aquaponics</u></i>	<i><u>Penny's Naturals</u></i>

Each week we talk with perspective vendors interested in participating at the Sandhill Farmers Market. If you would like to become a vendor please visit our [market page](#) and view the vendor information along with the vendor application found in the right hand navigation pane.

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